

COMMIT TO IMPLEMENTING OR EXPANDING AT LEAST FIVE OF THE FOLLOWING FOOD-SAVING PRACTICES IN YOUR BUSINESS.

## ● Reducing and Preventing Wasted Food

- Measure back of house and/or front of house food waste (This can be as simple as separating food waste into a bucket and counting the number of buckets generated each day for a week every month.)
- Adopt new practices for food purchasing, storage and right-sized cooking quantities to minimize waste (If possible, track any changes in amounts of food purchased.)
- Utilize foods that might otherwise go unused, like imperfect fruits and vegetables and unusual plant parts, and record any new or modified recipes.
- Take “nose to tail” approaches with animal products, and record any new or modified recipes.
- Creatively re-purpose surplus foods and record any new or modified recipes.
- Offer more flexible portions (like smaller portions, half-size options, etc.).
- Cook in small batches and/or cook to order.
- Make side dishes and bread optional for your customers.
- Actively encourage use of appropriately sized “to-go” containers.
- Educate your consumers by participating in the Save The Food campaign.
- Engage your staff through training on food waste reduction and food donation.
- Engage your staff through recognition for practices that reduce food waste.
- Enlist at least three other businesses to sign up for the Challenge.

## ● Donate Surplus Food

- Set up a donation partnership with a local charitable donation and make regular donations. To the highest degree possible, keep track of how much and how often you are donating. (Tracking your donations also allows you to get the fullest tax deduction for donating.)

## ● Recycle Food Scraps

- Recycle food scraps by composting them (compost on-site, deliver to The Compost Company, or contact a local hauler for pickup services). Keep track of how much you compost or, if you use a hauler, ask them to do so for you.
- Donate or sell food scraps for animal consumption (for instance, Walden's Puddle Wildlife Rehabilitation and Education Center will accept raw produce, raw meat, and uncooked dairy products, and some area hog farms may accept baked goods and other foods) and keep track of how much and how often you donate.